





FREE

HAPPY HOUR
Hors D'Oeuvres

Mon - Fri
4:30 — 6:30 PM

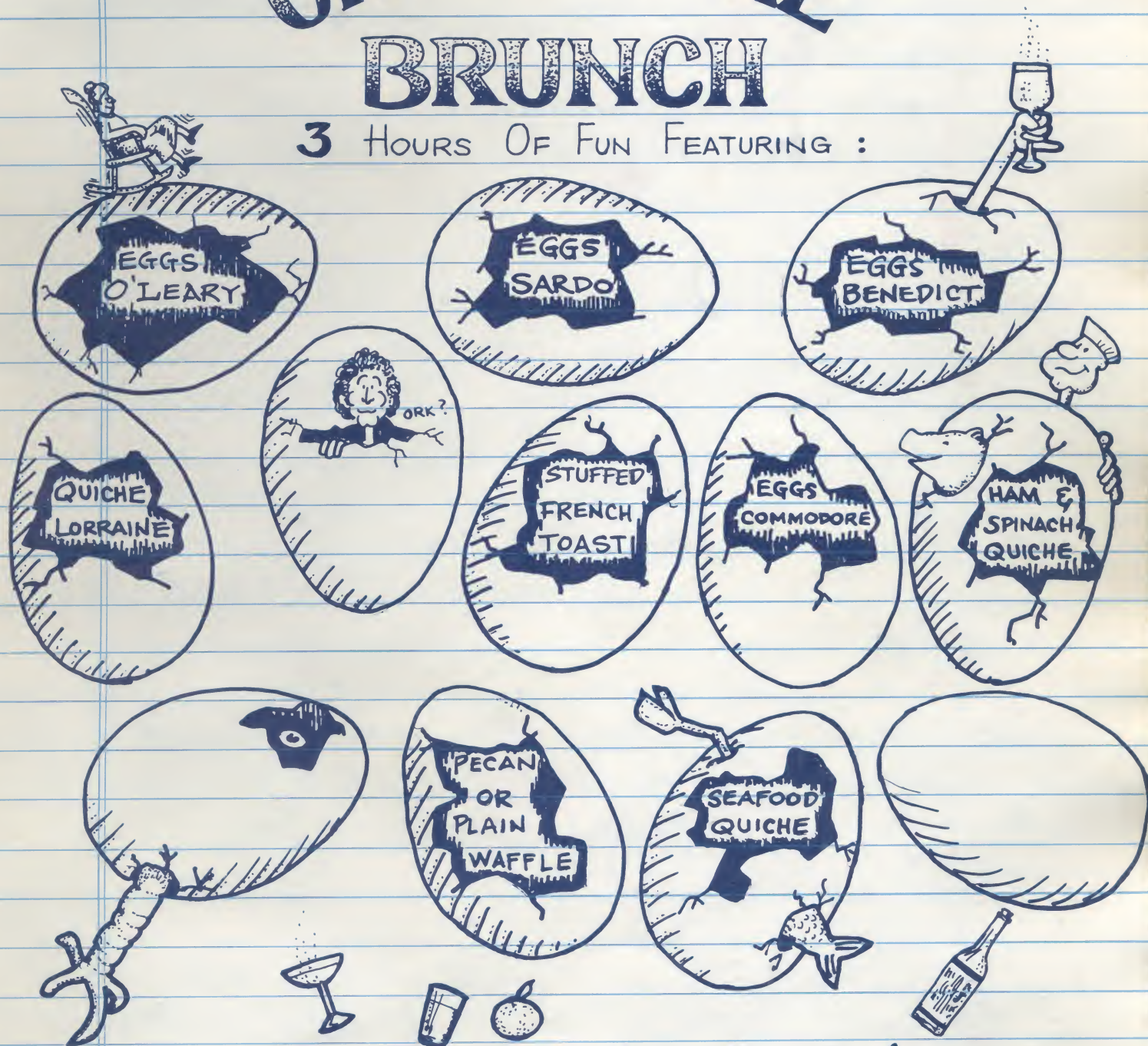


GREETINGS ! WE ACCEPT VISA , MASTER CARD AND EVEN CASH OCCASIONALLY !
PLEASE ... NO ONE UNDER 21 ALLOWED IN CYRUS O'LEARYS AFTER 8 P.M .
THANK YOU !

Cyrus O'Leary's

SUNDAY CHAMPAGNE BRUNCH

3 HOURS OF FUN FEATURING :



Each brunch is served with a glass of champagne
or fresh squeezed orange juice, compliments of
Cyrus O'Leary's

CYRUS O'LEARY'S FAMOUS SPECIALTY DRINKS



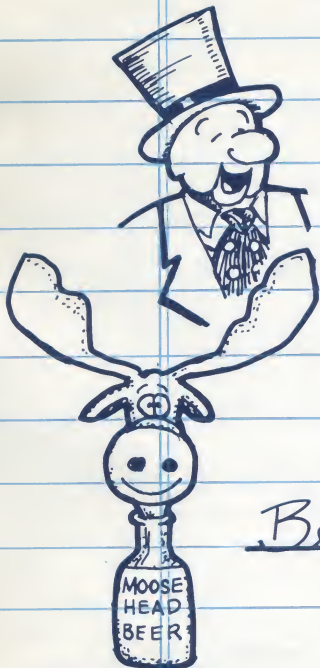
Frozen Pina Colada \$ 2.50
A smooth blend of rum, pineapple and coconut
juices. Delicious!

Frozen Margarita \$ 2.50
From the last trip we never made
to Mexico comes this
delectable beauty.



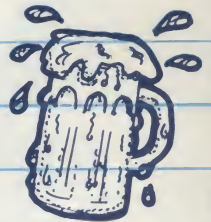
Fresh Fruit Frozen Daiquiris \$ 2.50
None made better. Banana or
Strawberry. The decision is yours.

Iced Tea .. ? \$ 2.50 Looks, tastes,
and smells like the real thing, Only IT AINT.
It is 3 liquors, cola, and sour mix.



AH YES... THE BOOZE...

WE SERVE EXCLUSIVELY :
PREMIUM LIQUORS & BEERS...
— PURE CLASS —



Beer We proudly serve :
Budweiser and Miller Lite on draught
in a 16 oz. Frosted mug !

Ask your waiter or waitress about our fine selection
of imported and domestic bottle beers.



Our Wines

Domestic White

Chenin Blanc \$ 6.50 Chateau Ste. Michelle.

Fresh, fruity with a hint of sweetness.

Johannisburg Riesling \$ 7.95 Chateau Ste. Michelle.

Award winning, medium dry, distinctive flavor and bouquet.

Semillon Blanc \$ 6.95 Chateau Ste. Michelle.

Superb full flavored, medium dry wine.

Chardonnay \$ 7.95 Sebastian Vineyards.

Clean, crisp, and dry with the characteristic of the Chardonnay grape.



Domestic Red

Cabernet Sauvignon \$ 8.50 Charles Krug.

Full bodied, rich red wine with a distinctive character.

Zinfandel \$ 5.95 Sebastiani Vineyards /
Sonoma. Medium bodied, pleasantly soft,
dry and fruity.

Pinot Noir \$ 10.50 Robert Mondavi. Noble
and full flavored with a delicate aroma.



Selected WINEs

4

Gamay Beaujolais \$ 6.95 Inglenook Estate
Bottled. Soft, young, fruity wine.
Emminently drinkable.

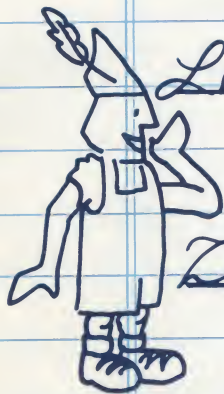
Imported White

Soave \$ 6.95 Bolla. Brilliant,
velvety and dry with a unique aftertaste.

Vouvray \$ 10.50 Loire Valley. Soft,
charming, and fruity white wine.

Liebfraumilch \$ 8.95 Melkmeister imported
German. Semi-dry, fruity and light-
bodied. Complements all foods.

Zeller Schwarze Katz \$ 8.95 Melkmeister
Mittel-Moselle region of Germany.
A delightfully light and dry wine.



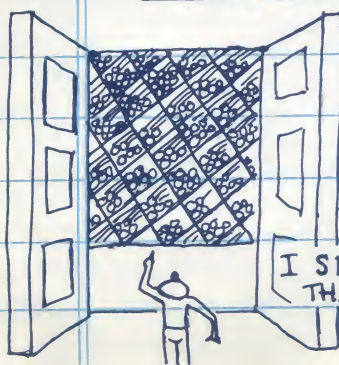
Imported Red

Chateaufneuf-Du-Pape \$ 12.95 Bouchard
Pere & Fils. A truly outstanding dry red.

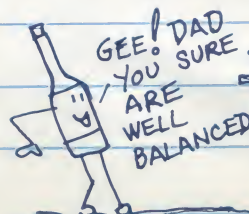
Beaujolais Village \$ 10.50 Joseph Drouhin
A young, refreshing and fruity wine.

Valpolicella \$ 6.95 Bolla. Light-
bodied, fresh and fruity.

Chianti Classico \$ 7.95 A distinctive,
dry well balanced Italian wine.



I SELECT
THAT ONE!



GEE! DAD
YOU SURE
ARE
WELL
BALANCED



Selected WINES

Riunite Lambrusco \$ 5.95 Festive,
pleasantly sweet and tingly.

Rosé

Mateus \$ 7.50 Medium dry,
light flavor.

Gamay Rosé \$ 7.50 Robert Mondavi.
Elegant in color, fragrance and taste.

Grenache Rosé \$ 6.50 Chateau Ste. Michelle.
Perfect for those who prefer a lighter red wine.

Sparkling Wines

Asti Spumanti \$12.00 Gancia.
Soft and slightly sweet.

Hans Kornell Brut Champagne \$12.50
Dry, distinguished, and well-balanced.

Lejon Champagne \$ 6.00
Dry and delicate.

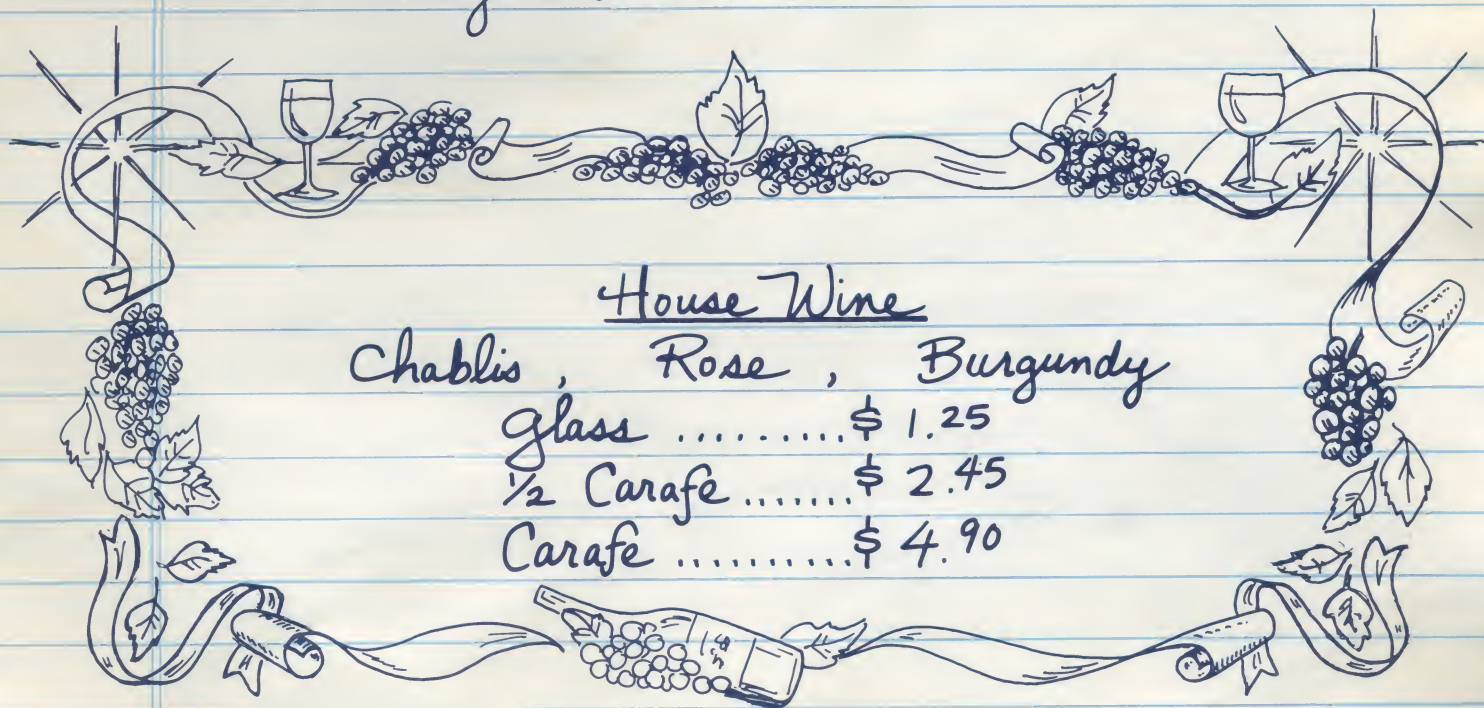
House Wine

Chablis, Rose, Burgundy

Glass \$ 1.25

½ Carafe \$ 2.45

Carafe \$ 4.90



Snacks & Appetizers

6

A. Potato Skins \$ 2.50 Baked potato skins,



YOU WOULDN'T DARE!



Deep fried - Served with sour cream & chives for dipping. (Heaped with a quarter pound of cheddar cheese and crumbled bacon for \$1.75 more.)

NO JIVE!

B. O'Leary's Famous Onion Rings \$1.95 We take great pride in introducing you to Spokane's Finest Jumbo slices of garden fresh onions cooked in our chef's TOP SECRET batter.



WE WON THE ONION RING WAR!

Ask for a shaker of Parmesan cheese.

C. O'Leary's Thin Onion Rings \$1.95 Sweet onions cut thin and fried crisp and light.

D. Zucchini Slices \$ 2.25 Dipped in our own seasoned batter and deep-fried. Served with parmesan cheese.

E. Supreme Nachos \$ 4.35 Tangy beef and refried beans under melted cheddar cheese. Topped with sliced jalapenos.



I WANT TO

BE A

F. Combo Nachos \$ 4.25 A variety including Supreme Nachos, bean & cheese nachos with guacamole.

G. Nacholupas \$ 4.25 Tortillas with hot beef, beans, melted cheese, ~~mounds~~ with shredded lettuce, tomato, and guacamole. An "O'Leary's Special Creation."



THESE ARE NACHO LUPAS — THEY'RE NOT MINE... BUT THEY'RE NACHOS EITHER!



Snacks & Appetizers

7

H. Onion Soup \$ 2.25 Sautéed onions simmered in sherry wine broth, smothered with a thick layer of cheese. Brasserie style made fresh in our kitchen.

I. O'Leary's Mushrooms \$ 2.25



Fried mushrooms — Crispy outside, hot and juicy inside. With our special creamy hot sauce on the side.

J. Fried Clams \$ 3.95 Breaded in buttermilk and deep fried. Served in a basket with French fries and tartar sauce.

K. Baked Brie \$ 4.50 A wheel of mild, soft cheese baked with toasted almonds and butter, served with a loaf of French bread and fresh fruit.

L. Guacamole y Tostados \$ 3.95 Two tortilla cups —

WE'RE SURROUNDED



// one filled with guacamole — the other filled with homemade salsa. Surrounded by tortilla chips, layered with melted Jack cheese for scooping AND DIPPING

M. Spiced Shrimp In The Shell \$ 2.75 per 1/4 lb.

Served on ice with cocktail sauce, spicy remoulade or both.

N. Deep Fried Artichoke Hearts ♥ \$ 2.75 Double-breaded, fried golden brown, sprinkled with parmesan and served with garlic butter for flavor.

O. Mexican Style Pizza \$ 4.25 A large, crisp flour tortilla covered with a tangy hot meat sauce, two cheeses, mushrooms, tomatoes, green onions, olives, and hot peppers.

P. Bean & Cheese Nachos ... \$ 3.95 Delicious !!

SALADS

Large portions of ice cold lettuce greens and vegetables. All of our dressings are homemade in O'Leary's kitchen. — Gorgonzola (House), Dark French, creamy blue cheese, Italian, Thousand Island, Tarragon.

CALM DOWN!
LETTUCE
ROMAINE
CALM!



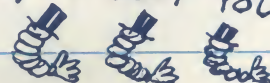
DRESSED
LIGHTLY



I've GOT
GOOD TASTE!



YOU'LL HAVE A GREAT TIME!
JUST TELL 'EM
CYRUS SENT YOU



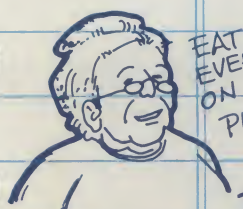
- A. O'Leary's Chef Salad \$ 4.45 MOUTH WATERING!!
- B. Dinner Salad \$ 1.95 Large bowl of tossed greens with tomatoes, cucumber slice, mild Bermuda onions, carrots, radishes, and red cabbage.
- C. Spinach Salad \$ 3.65 Lots of fresh green spinach, dressed lightly with our own Tarragon dressing and served with avocado, crumbled bacon, fresh mushrooms, chopped egg, crispy croutons, and two artichoke hearts. 😊 😊
- D. Crab Louis \$ 5.75 A mound of crabmeat with avocado, egg wedges, thick-sliced tomato and black olives. Served with your choice of our dressings.
- E. Shrimp Salad \$ 5.75 A combination of succulent shrimp, sweet Bermuda onions, with our own secret spices served on a crisp bed of salad, with egg avocado and tomato slices.



melties and Eggs

We make each omelette with FOUR eggs and serve them moist with O'Leary's super hash browns and a toasted English muffin.

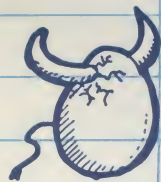
A. Grandma's Omelette \$4.50 Sautéed mushroom slices with crumbled bacon, melted Swiss cheese and herbs. Topped with rich cheese sauce.



B. Denver Omelette \$3.95 Sautéed ham, onions, and bell pepper combined with the eggs and filled with melted cheddar cheese.

C. Bacon & Cheese Omelette \$3.95 Crumbled bacon combined with the eggs and melted cheddar cheese in the middle.

D. Artichoke Crabmeat Omelette \$4.50



Crabmeat and artichoke hearts sautéed in sherry and covered with white cheese sauce.

E. Country Omelette \$3.95 Crumbled bacon, smoked sausage, sautéed mushrooms, and melted Swiss cheese in the middle.

F. Eggs To Order \$3.95 Three eggs cooked any style, ham, bacon, or sausage, O'Leary's home-style hash browns and toasted English muffin.

I DO
MY BEST
FOR
O'LEARY'S
!!



G. OR Create Your Own Omelette \$4.50

You make it, (ALMOST), - use any three ingredients in our kitchen!

BURGERS

Nine ounces of 100% pure hand patted beef, charbroiled and served thick and juicy on a toasted English muffin. A grilled sesame seed bun is available if you prefer

ORDER THIS ONE OR THIS ONE

| | | |
|--------------------|--------|---|
| <u>The Plate</u> | \$3.95 | YOU GET THESE ON THE SIDE Lettuce, pickles, and tomato |
| <u>The Platter</u> | \$4.45 | With Onion rings, French Fries, or baked potato |

A. The Hamburger Lettuce, tomato, pickles, a thin slice of red onion

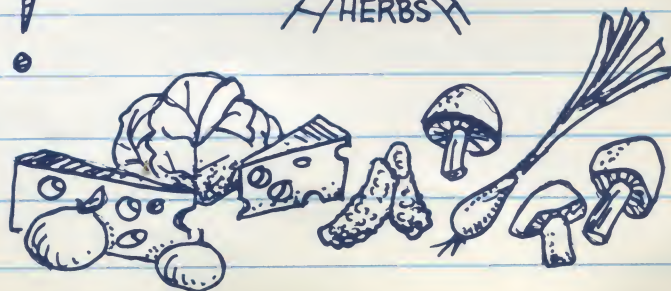
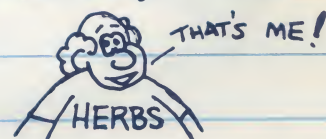
B. Cheeseburger Lettuce, tomato, pickles, a thin slice of red onion, and two slices of melted cheese!

C. Spokane Burger Sautéed mushrooms and bacon covered with melted American cheese



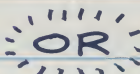
D. Cougar Burger Two slices of melted cheddar cheese topped w/ broiled Canadian bacon.

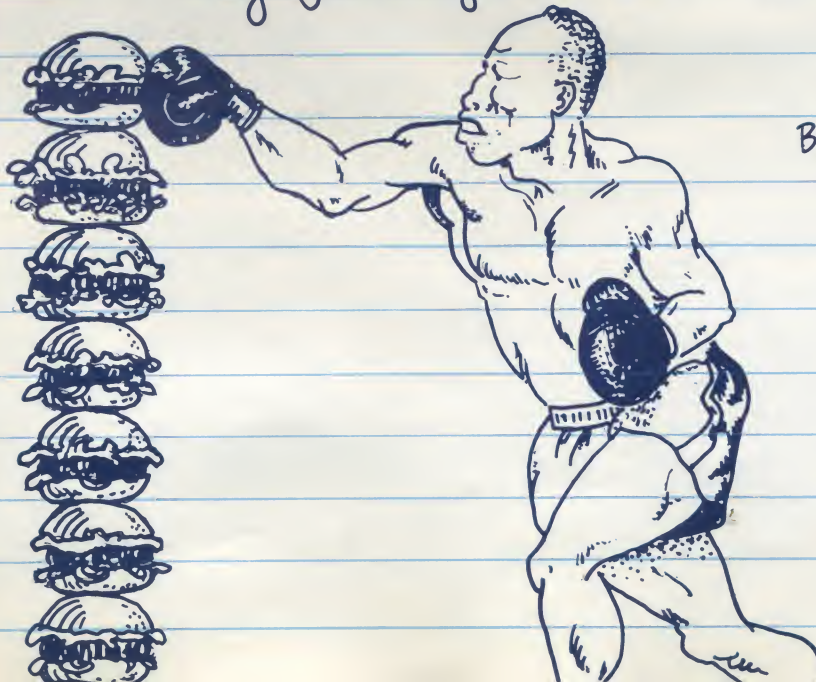
E. Idaho Burger Melted cheddar cheese, sautéed mushrooms, & wine sauce of onions, butter, and herbs.

THEY'RE
GREAT!



★ BURGERS ★

- F. O'Leary's Burger Sautéed onions and mushrooms with a layer of melted Mozzarella cheese.
- G. Husky Burger Sautéed mushrooms and bacon covered with melted Swiss cheese.
- H. Bacon Cheeseburger Lettuce, tomato, pickles, a thin slice of red onion, bacon, and two slices of melted American cheese 
- I. Cheddar Burger Two big slices of natural cheddar cheese melted over the top.
- J. Hickory Burger Mrs. O'Leary's Famous smokey Hickory sauce, topped with grated cheddar cheese.
- K. Bacon Cheddar Burger Natural cheddar melted over a strip of broiled bacon.
- L. Mushroom Burger Mounds of mushrooms , sautéed and delicately seasoned.
- M.  Build Your Own Burger !! ~~~~~> With any four ingredients in our kitchen !



A VALIANT EFFORT
BY THE CHALLENGER,
BUT THE O'LEARY'S BURGER
IS UNBEATABLE !!



Steaks & Chicken



★ ★ ★ Served with a baked potato, a large O'Leary's onion ring,
★ a crisp dinner salad and hot bread

A. O'Leary's London Broil \$6.95 Charbroiled filet,
spiced and ladled with your choice of our
special wine sauce or au jus.



B. Top Sirloin \$7.95 Choice top sirloin, char-
broiled and served with our own special Maison butter.

C. New York Strip \$9.95 Choice aged beef
hand-cut and charbroiled to perfection with
our special Maison butter.

D. Steak Kebobs \$6.25 Three skewers of
charbroiled beef marinated in a light teriyaki
sauce of honey, pineapple, lemon juices and spices.

E. Filet \$9.75 Choice aged filet. Topped
with Maison butter or served with sauteed
mushrooms and wine sauce.

I'M JUST NOT ALL
HERE TODAY!



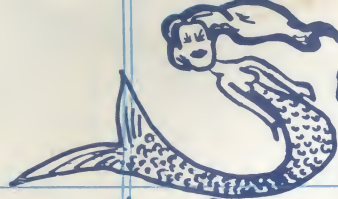
F. Chicken O'Leary \$5.75 A half chicken seasoned
overnight with aromatic herbs & spices, with a hint
of garlic. Deep fried to golden brown.

G. Steak Strips \$5.95 Tender filet strips,
lightly breaded and fried. Served with country-
style gravy. All in a basket with French
fries and a large onion ring.

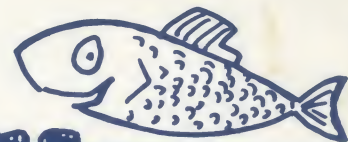
H. Chicken Citrôn \$6.45 Breast of chicken
slowly sauteed with lemon wine sauce.



I. Chicken Fingers \$4.95 Hand-cut strips
of chicken breast deep fried and served with
sweet plum sauce. In a basket with French
fries and a large onion ring.



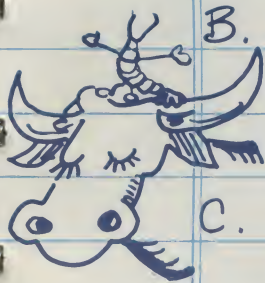
Seafood And Combinations



13

★ Served with a baked potato, a large O'Leary's onion ring, a crisp dinner salad and hot bread

A. Shrimp O'Leary.....\$7.45 Six jumbo butterflied shrimp, buttermilk battered, and deep fried to a golden brown. In a basket ^{MOUNDED} with French Fries and a large onion ring. Served with our own cherry-Hot sauce.



B. Steak and Shrimp....\$7.45 Two skewers of marinated beef. Three jumbo butterflied shrimp and our cherry-Hot sauce.



C. Crabmeat Shrimp Fromage.....\$7.95 Tender crabmeat, tiny shrimp and sliced mushrooms baked in white cheese sauce of sherry, butter, Swiss and parmesan cheeses, finished to a bubbly toasted gold.

D. Scallops.....\$6.95 Sautéed in lemon butter sauce and lightly crusted with parsley and garlic crumbs, or deep fried in our special batter



• E. Fried Clams.....\$5.45 Buttermilk battered, lightly dusted with flour, and deep-fried. Served in a basket with French Fries, tartar sauce and a large onion ring

F. Shrimp Scampi.....\$9.50 Jumbo fantail shrimp, butterflied, sautéed in garlic butter with parsley on a bed of hot fettuccini. Served with grilled tomato slices. (No potato or onion ring.)

SPECIALTIES

VERY SPECIAL STUFF

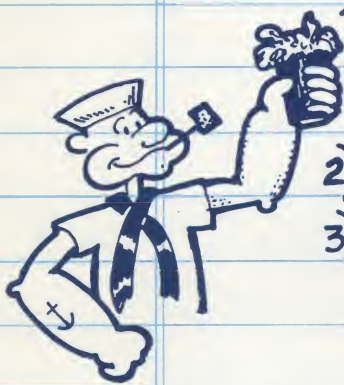
★ Vegies On The Side

1) Spinach with Cheese and Mushrooms \$ 1.45

fresh steamed spinach covered with mozzarella cheese, sauteed mushrooms and a dash of parmesan.

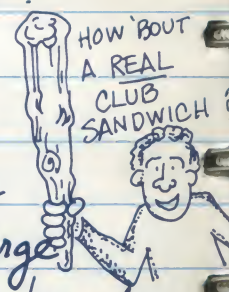
2) Corn-On-The-Cob \$.95 (DOESN'T TAKE TOO MUCH CENTS)

3) Loaded Baked Potato with meal 35¢
all by itself \$ 1.25 mounds of melted cheese and bacon bits.



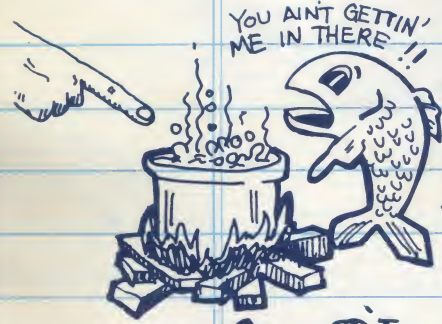
A. O'Leary's Club Sandwich \$ 3.95

Thinly sliced turkey, ham, cheese, bacon, tomato, and two kinds of lettuce. On white toast with French fries and a large onion ring, **OR** fresh whole wheat bread with potatoe salad and fresh fruit.



B. O'Leary's Fish Sandwich \$ 3.95

Tender, North Atlantic cod - breaded, then deep fried to a golden brown. Served up on a grilled Sesame bun with tartar sauce, lettuce, tomato, and a heaping portion of French fries AND a HUGE O'Leary's onion ring!



C. O'Leary's Chicken Sandwich \$ 3.95

Fresh breast of chicken, fried to a golden brown. Presented to you on a grilled Sesame bun with Thousand Island dressing, lettuce, tomato, a heaping portion of French fries, and a HUGE O'Leary's onion ring!



ITS NOT A U.F.O. - ITS AN O'LEARY'S ONION RING !!



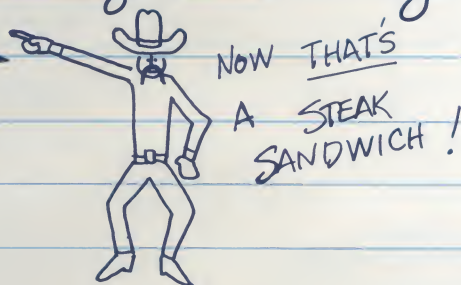
SPECIALTIES

VERY SPECIAL STUFF

15

D. Nacholupas \$ 4.25 Tortillas with hot beef, beans, melted cheese, covered with shredded lettuce, chopped tomato, and guacamole.

E. O'Leary's Steak Sandwich \$ 4.75 Sliced sirloin on a grilled sourdough roll, with au jus or wine sauce, served with French fries and a large onion ring!



HEY MAN! YOU'RE SITTING ON MY PIZZA

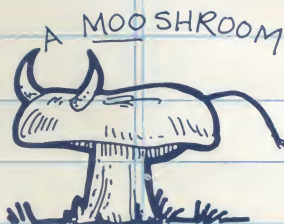
F. Mexican Style Pizza \$ 4.25 A large, crisp flour tortilla covered with a tangy hot meat sauce, two cheeses, mushrooms, tomatoes, green onions, olives, and hot peppers.

G. O'Leary's Sicilian Sandwich \$ 3.95

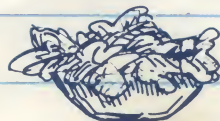


A combination of ham, special pepperoni, melted Mozzarella and bacon. Served on a grilled Sesame bun with French fries and a LARGE onion ring.

H. Mushrooms, Steak & Mushrooms \$ 6.25



Sirloin smothered in sauteed onions and mushrooms. Topped with melted Mozzarella cheese. Served with a salad, a baked potato, and O'Leary's deep-fried mushrooms!



SPECIALTIES



16

I. Mushrooms, Chicken & Mushrooms \$ 5.45

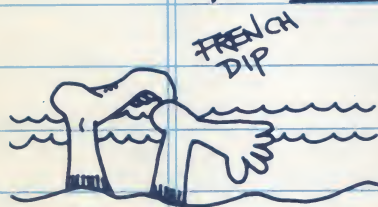
Breast of chicken, deep fried, topped with sauteed mushrooms, then covered with melted Mozzarella cheese. Served with a salad, baked potato and O'Leary's deep-fried mushrooms.



J. Rueben O'Leary's \$ 4.65 Grilled rye bread spread with Thousand Island dressing, mounded with mild sauerkraut, hot corned beef, and covered with melted Swiss cheese.

K. French Dip \$ 4.65 An open-faced

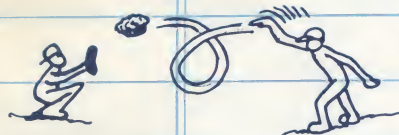
sandwich of choice tender roast beef, sauteed onions & melted Swiss cheese, served with au jus for dipping, French fries & a large onion ring!



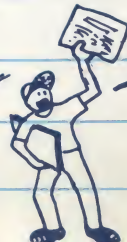
L. Fettuccine \$ 4.45 Tender fettuccine noodles in a fresh Parmesan cream sauce. Served with a dinner roll and salad.

M. Fettuccine with Artichoke Hearts and Ham... \$4.95

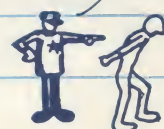
Artichoke hearts, ham and mushrooms, seasoned, sauteed and tossed in a creamy sauce with ribbon noodles.



→ All Fettuccine served with a dinner salad and a roll



EXTRA !! EXTRA !!
READ ALL ABOUT IT !
ARTY CHOKES
THREE FOR
A DOLLAR !!



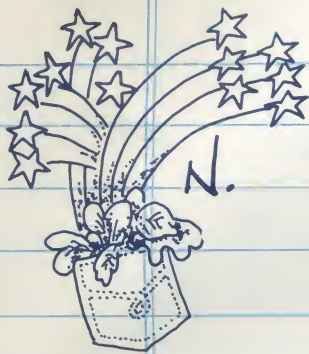
WHY DID YOU
DO IT
ARTY ?



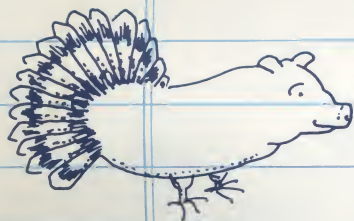
SPECIALTIES

VERY SPECIAL STUFF

17



N. The Pocket - Two Pita bread pockets packed with good things! ☺ Served with corn-on-the-cob and fruit.



Bacon / Turkey Pocket \$4.25 Breast of shaved turkey, bacon, greens, tomatoes, and Thousand Island dressing.

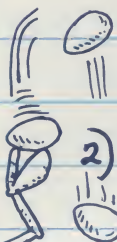
Steak Pocket \$4.45 Marinated sliced beef, chopped greens, tomatoes and garlic sauce.



O. O'Leary's Quiches \$3.95

Homemade in our own kitchen,
Served with fresh fruit salad.

1) Quiche Lorraine → Crisp bacon, natural Swiss cheese, our own spices, served ~~HOT~~ with fruit salad.

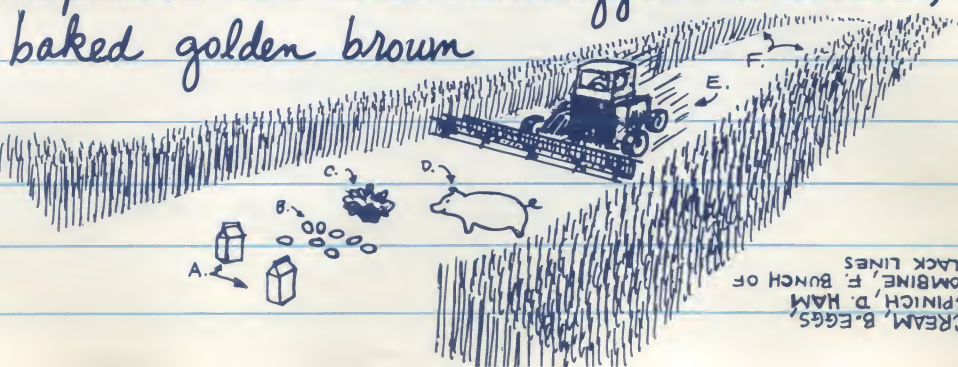


2) Seafood Quiche → Tender crabmeat, succulent shrimp combined with eggs, fresh cream, and baked to a golden brown.



3) Ham and Spinach Quiche → Smoked ham, fresh spinach combined with eggs and cream, then baked golden brown

IF YOU FIGURE THIS ONE OUT, TELL THE WAITER - HE STILL DOESN'T GET IT.



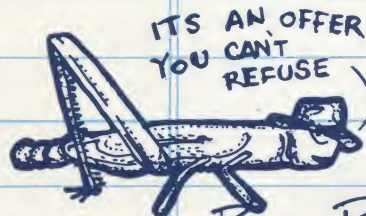
A. CREAM, B. EGGS, C. SPINACH, D. HAM, E. COMBINE, F. BUNCH OF BLACK LINES

DESSERTS

I'LL TAKE TWO

18

A. Homemade Grasshopper Pie \$ 1.50



A tasty light blend of mint in a crunchy chocolate crust. Topped with whipped cream.

B. Burnt Creme \$ 1.50 Creamy custard

baked fresh daily covered with a hard sugar coating topped with creamy caramel.

C. Mud Pie \$ 1.50 Jamocha

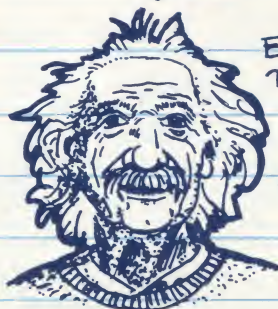
almond fudge ice cream on a graham cracker crust, with fudge and nuts on top. DELICIOUS!

D. Carrott Cake \$ 1.50 Moist

GO FOR THE GUSTO



nutty cake topped with creamy frosting served chilled, or, if you like, we'll heat it for you.



$E=MC$ SQUARED;
 $\pi(\text{PIE})R$ SQUARED,...
WAIT!!
PIE ARE NOT SQUARED...
PIE ARE ROUND!

...HE STUCK IN HIS THUMB,
AND PULLED OUT
A LUMP OF BURNT
CREME ...



BEVERAGES



O'Leary's offers 3 kinds of
HOT TEA : 75 ¢

Jasmine Spice, Earl Grey,
and Oo Long
Served with wedges of lemon, a two
cup pot, and pure honey

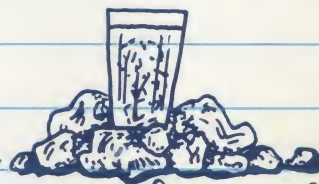
French Perrier Water \$ 1.25

Naturally sparkling
mineral water



Fruit Juices 75 ¢

Orange, tomato,
grapefruit, pineapple
Served on the rocks in a large glass



Draw
me a tall one
pardner !!



Pepsi, Diet Pepsi, Lemon/Lime 75 ¢

Iced Tea with fresh mint 50 ¢

Fresh coffee 50 ¢

Milk 75 ¢

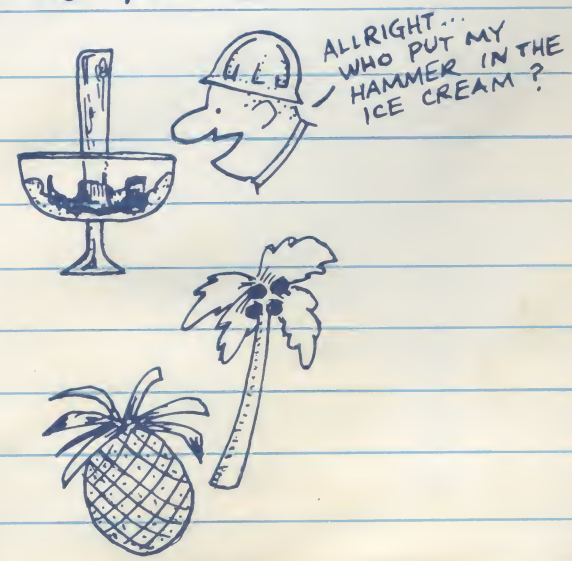
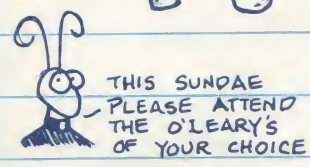
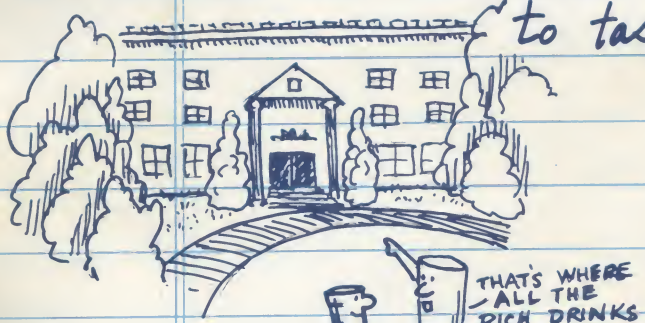
Water by request only

DESSERT DRINKS



Combining a thick and creamy rich drink with ice cream. Served in a tall stemmed glass, drugstore straw, and a spoon!

- A. Grasshopper Sundae ... \$2.75
Creamy mint and chocolate.
- B. Brandy Alexander Sundae ... \$2.75
With creamy vanilla ice cream
- C. Pina Colada Sundae ... \$2.50
Pineapple coconut.
- D. Velvet Hammer Sundae ... \$2.75
Frosty, delicate with a hint of mystery!
- E. Ice Cream Sandwich Sundae ... \$2.75
Made with chocolate cream cookies to taste like its name.





CYRUS O'LEARY'S
1980
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COVER ILLUSTRATION : TIM LORD
MENU GRAPHICS : RANDY CLARE
SPECIAL THANKS TO — CHUCK CARPENTER, MASTER BUILDER
RESSA & ASSOC., ARCHITECTS
FRED SCHMIDT ASSOC. } INTERIOR DESIGN
JOEVE WILKINSON }

